



Europäisches Patentamt
European Patent Office
Office européen des brevets



Publication number: **0 477 832 A1**

(12)

EUROPEAN PATENT APPLICATION

(21) Application number: **91116186.7**

(51) Int. Cl.⁵: **A23P 1/08, A23L 1/01,
A21D 13/00, A23L 1/227**

(22) Date of filing: **24.09.91**

(30) Priority: **24.09.90 US 587082**

(43) Date of publication of application:
01.04.92 Bulletin 92/14

(84) Designated Contracting States:
AT BE CH DE DK ES FR GB GR IT LI LU NL SE

(71) Applicant: **SOCIETE DES PRODUITS NESTLE
S.A.
Case postale 353
CH-1800 Vevey(CH)**

(72) Inventor: **Hsu, Chern J.
905 Novelda Road
Alhambra, California 91801(US)
Inventor: Melachouris, Nicholas
2021 Glastonbury Road
Westlake Village, California 91361(US)**

(54) **Browning composition for microwave cooking.**

(57) This invention provides a browning agent for producing a browned surface on food products having a dough crust upon heating in a microwave oven. The browning composition is produced by spray drying an aqueous solution containing reducing sugar and milk protein, preferably an aqueous solution of milk solids which has been subjected to enzymatic hydrolysis to hydrolyze substantially all of the lactose in the milk solids solution to glucose and galactose, to form Amadori rearrangement compounds in the spray dried powder. The spray dried powder is reconstituted with water to form a solution which is coated onto the dough crust of the food product, such as fruit pie or meat pie. Upon heating in a microwave oven, the coated dough crust develops a desirable golden brown color. If desired, a salt selected from the group of sodium bicarbonate, trisodium phosphate and disodium phosphate may be included in the coating composition to enhance development of the brown color upon microwave heating.

EP 0 477 832 A1